

# SAGRADO COLLECTIONS FINE WHITE

## Summary

Colour	White Port
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	19,5%
Grape Varieties	Malvasia Fina, Gouveio, Donzelinho & Viosinho

## Tasting Notes

Tone	Very clear golden straw colour
Bouquet	Aroma of cooked apple and spices and dried fruits. It is a slightly fresher port with excellent acidity in the mouth. Very nice ending.
Palate	It is a slightly fresher port with excellent acidity in the mouth. Very nice finish.
Serving Temperature	10°C-12°C
Food Pairing	Excellent as an aperitif, it pairs very well with dried fruit, cold meat, fresh cheeses, and a variety of ice creams such as: driedfruits ice cream, vanilla, lemon, pistachio and caramel.

## Analytical Information

Total Alcohol	26,0
Total Acidity	3,7
Volatile Acidity	0,2
pH	3,56
Total SO2	102
Total Sugars	104
Allergens	Contains sulfites

## Vinification

Vinification	This Port is a new and young type that flourished during a light maceration of the typical red grapes from the Douro Valley. The young blend spent the first 24 h in a cold chamber. After this period, the blend start a long and low temperature fermentation process.
Ageing	Perfect combination of new port wines matured in oak barrels.

## Logistics Information

Packaging	PORTO TRADICIONAL VINTAGE
Closure	Rolha Natural
Unit EAN	5 600 378 255 030
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255037
Net case weight (kg)	4,5
Gross case weight (kg)	8,1
Case Dimensions	30,5x24x16
Unit position in case	Vertical
Cases per pallet	105
Net pallet weight	472,5
Gross pallet weigh	870,5
Pallet dimensions	155*120*80

